



Breakfast & Brunch

Cooper® Cheese Boat Recipe – Breakfast Boats Get Everyone on Board



SLICE



Serves: 6

Ingredients

- 6 pretzel rolls
- 1 cup fresh spinach, chopped
- 1 cup smoked ham, diced*
- 3 eggs (or 1 cup liquid egg)*
- 12 slices Cooper® Sharp White cheese
- Salt and pepper to taste

Directions

1. Preheat oven to 375°F.
2. With each pretzel roll, cut out the center to form small bread bowls.
3. Line a baking pan or cookie sheet with parchment paper. Lightly coat parchment with cooking spray to further prevent sticking. Place pretzel rolls onto baking sheet, spacing evenly.
4. Into each pretzel roll, place a layer of Cooper® cheese (1 slice).
5. In a small bowl, crack the eggs and beat until whites and yolks are combined (skip if using liquid egg). Add 1 tablespoon egg mixture to each pretzel roll.
6. For each pretzel roll, top egg mixture with 1 tablespoon chopped spinach, then add 1 tablespoon diced ham. Top each breakfast boat with 2 slices Cooper® cheese, tearing slices as necessary to fit cheese into the pretzel rolls.
7. Place baking sheet into the oven and bake for 20 minutes, or until cheese starts to brown and egg is fully cooked.
8. When breakfast boats are done, remove the baking sheet from the oven and let rest on a cooling rack for 10 minutes.
9. Serve your cheesy breakfast boats and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.